

Barbera Settezolle 2009 Cascina I Carpini

Barbera DOC Settezolle 2009



Deep ruby color, red fruit fragrance with some spiciness presence, smooth and pleasant with a balsamic finish that reflects the special combination between the local microclimate and the terroir

Production zone: Pozzol Groppo, in the south of the Piedmont region, at 360 meters (1180 feet) of elevation.

Soil: clay and limestone

Bottles Produced: 6500

Varieties: Barbera 85%, 13% Cabernet Sauvignon, 2% Croatina

Exposure: South and South East

Vinification: at the end of September towards the beginning of October, the grapes are harvested, the maceration and the fermentation are both in stainless steel with indigenous yeasts. The wine stays on the lees until April, then it is moved in another tank. It is naturally filtered before bottling

Aging: aged in stainless steel until 2014, then aged in bottle

Total Sulphur: 50 mg/L

Total Acidity: 6.7 g/L